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INSTRUCTIONS FOR THE USER: these specify usage recommendations, and describe the commands and the correct procedures for cleaning and maintenance of the appliance



INSTRUCTIONS FOR THE INSTALLER: these are intended for the **qualified technician** who will carry out the installation, operation and testing of the appliance

1. INSTRUCTIONS FOR USE



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. IT MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE OVEN.

WE ADVISE CAREFUL READING OF THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE APPLIANCE. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE AND COMPLIES WITH THE EEC DIRECTIVES CURRENTLY IN FORCE. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: COOKING AND HEATING FOODS; ALL OTHER USES ARE TO BE CONSIDERED IMPROPER.

THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.



DO NOT USE THIS APPLIANCE FOR HEATING ROOMS.



DO NOT DISCARD PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE.



THIS APPLIANCE IS MARKED ACCORDING TO THE EUROPEAN DIRECTIVE 2002/96/CE ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT – (WEEE).

THIS GUIDELINE IS THE FRAME OF A EUROPEAN-WIDE VALIDITY OF RETURN AND RECYCLING ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT.



DO NOT OBSTRUCT VENTILATION OPENINGS AND HEAT DISPERSAL SLITS.



THE I.D. PLATE WITH TECHNICAL DATA, REGISTRATION NUMBER AND BRAND NAME IS POSITIONED VISIBLY ON THE OVEN DOOR FRAME. THE PLATE MUST NOT BE REMOVED.



DO NOT USE METALLIC SPONGES OR SHARP SCRAPERS: THEY WILL DAMAGE THE SURFACE.

USE ORDINARY NON-ABRASIVE PRODUCTS WITH THE AID OF WOODEN OR PLASTIC UTENSILS IF NECESSARY. RINSE THOROUGHLY AND DRY WITH A SOFT CLOTH OR CHAMOIS LEATHER.

DO NOT ALLOW RESIDUES OF SUGARY FOODS (SUCH AS JAM) TO SET INSIDE THE OVEN. IF LEFT TO SET FOR TOO LONG, THEY MIGHT DAMAGE THE ENAMEL LINING OF THE OVEN.





Instructions for disposal



2. INSTRUCTIONS FOR DISPOSAL – OUR ENVIRONMENTAL CARE

Our product's packing is made of non-polluting materials, therefore compatible with the environment and recyclable. Please help by disposing of the packing correctly. Find the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations.

Do not throw the packing or any part of it away. They can constitute a suffocation hazard for children, especially the plastic bags.

Your old appliance also needs to be disposed of correctly.

Important: hand over your appliance to the local agency authorised for the collection of electrical appliances no longer in use. Correct disposal means intelligent recycling of valuable materials.

Before disposing of your old appliance remove the door and leave the racks in their normal working positions so that children cannot get stuck in the oven compartment whilst playing. It is also necessary to cut the electric power cord and remove it along with the plug.

3. SAFETY INSTRUCTIONS



REFER TO THE INSTALLATION INSTRUCTIONS FOR THE SAFETY REGULATIONS FOR ELECTRIC OR GAS APPLIANCES AND VENTILATION FUNCTIONS.

IN YOUR INTERESTS AND FOR YOUR SAFETY IT HAS BEEN ESTABLISHED BY LAW THAT THE INSTALLATION AND SERVICING OF ALL ELECTRICAL APPLIANCES IS TO BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE.

OUR REGULAR INSTALLERS GUARANTEE A SATISFACTORY JOB.

GAS OR ELECTRIC APPLIANCES MUST ALWAYS BE DISCONNECTED BY SUITABLY SKILLED PEOPLE.



THE PLUG TO BE CONNECTED TO THE POWER CORD AND ITS SOCKET MUST BE OF THE SAME TYPE AND CONFORM TO THE REGULATIONS IN FORCE.

THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE IS BUILT IN.

NEVER DISCONNECT THE PLUG BY PULLING ON THE POWER SUPPLY LEAD.



IT IS OBLIGATORY FOR ALL ELECTRICAL SYSTEMS TO BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.



IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.

NEVER ATTEMPT TO REPAIR THE APPLIANCE.



NEVER PUT INFLAMMABLE OBJECTS IN THE OVEN: THEY COULD BE ACCIDENTALLY LIGHTED AND CAUSE FIRES.



DURING USE THE APPLIANCE BECOMES VERY HOT. TAKE CARE NOT TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.



THE USE OF THIS APPLIANCE IS NOT PERMITTED TO PEOPLE (INCLUDING CHILDREN) OF REDUCED PHYSICAL AND MENTAL ABILITY, OR LACKING IN EXPERIENCE IN THE USE OF ELECTRICAL APPLIANCES, UNLESS THEY ARE SUPERVISED OR INSTRUCTED BY ADULTS OR PEOPLE RESPONSIBLE FOR THEIR SAFETY.



ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE 0 (OFF) POSITION WHEN YOU FINISH USING THE OVEN.



BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE PROTECTIVE FILMS APPLIED ON THE OUTSIDE MUST BE REMOVED.



The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares.



Instructions for the user



4. GET TO KNOW YOUR OVEN



- 1** CONTROL PANEL
- 2** OVEN LIGHT
- 3** OVEN FAN
- 4** SHELF AND TRAY RUNNERS
- 5** TEMPERATURE SENSOR
- 6** ROOF LINER

5. BEFORE INSTALLATION



Do not discard packing in the home environment. Separate the various waste materials and take them to the nearest special garbage collection centre.



In order to remove all manufacturing residues, it is recommended to clean the inside of the appliance. For further information on cleaning see point "10. CLEANING AND MAINTENANCE".

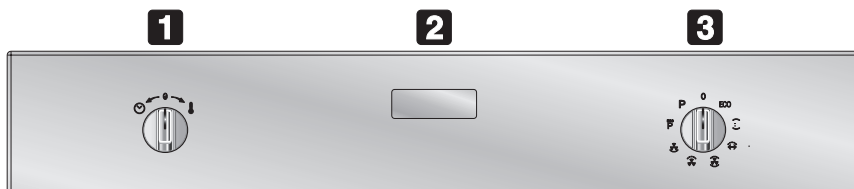


Before using the oven for the first time, pre-heat it to maximum temperature long enough to burn any manufacturing oily residues which could give the food a bad taste. After an interruption in the electricity supply, the programmer display flashes at regular intervals. For setting instructions, see point "7.3 First use".



6. DESCRIPTION OF THE CONTROLS ON THE FRONT PANEL

All the appliance's control and monitoring devices are placed together on the front panel. The symbols used are described in the table below.





Instructions for the user

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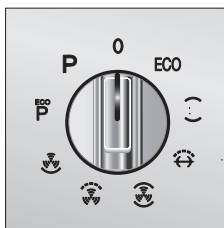
3

PT2

ON/OFF-FUNCTION KNOB

This knob allows you to select one of the following functions by simply turning it to the left or to the right.

For convenience, it will be referred to from this point onwards as PT2.



The following table provides a brief description of the functions that can be selected:



NO FUNCTION SET



GRILL ELEMENT + VENTILATION



GRILL ELEMENT OPERATING
ALTERNATING WITH BOTTOM
HEATING ELEMENT +
VENTILATION



BOTTOM HEATING ELEMENT +
VENTILATION



UPPER + LOWER HEATING
ELEMENT



AUTOMATIC ECO CLEANING
CYCLE (PYROLYSIS WITH
ENERGY SAVING)



GRILL ELEMENT



AUTOMATIC CLEANING CYCLE
(PYROLYSIS)



UPPER + LOWER HEATING
ELEMENT + VENTILATION



7. USE OF THE OVEN

7.1 Warnings and general advice



All cooking operations must be carried out with the door closed.

Before using the oven for the first time, pre-heat it to maximum temperature long enough to burn any manufacturing oily residues which could give the food a bad taste.



During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.



The oven accessories intended to come into contact with food are made of materials that comply with the provisions of Directive 89/109/EEC, dated 21/12/88 and of Decree Law 108, dated 25/01/92.



To prevent any steam in the oven creating problems, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open. To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food.



To prevent excessive amounts of condensation from forming on the internal glass, food should not be left inside the oven for too long after cooking.

7.2 Operating modes

This product is programmed to have 3 operating conditions:

OFF setting: this condition is set when the knob PT2 is positioned on the "0" symbol and the current time appears on the viewer.

ON setting: this condition is set when the selection knob PT2 is turned to any function and the selected temperature appears on the viewer.

Stand-by setting: this condition is set when the selection knob PT2 is turned to any function and a cooking time has been set and the current time appears on the viewer.



Instructions for the user



7.3 First use

At first use, or after a power failure, the oven's display (DSP1) will show a flashing **00:00** symbol. To be able to start any cooking function the current time must be set.

(For further information on setting or changing the current time see "7.6 Secondary menu").

7.4 Function selection


To select a cooking function, turn PT2.

Then use the PT1 knob to select the desired temperature

7.4.1 Cooking with preset temperature

Once the desired function has been selected, the oven will begin cooking at the pre-set time. Cooking is preceded by a pre-heating phase (**common to all functions**) which allows the oven to reach the cooking temperature more quickly.

This phase is indicated by the symbol  flashing on the display (DSP1).

At the end of the pre-heating phase, the  symbol will remain constantly on to indicate that the food can be placed inside the oven.



7.4.2 Changing the preset temperature

The temperature preset for each function can be changed to suit the user's requirements.

At any time while cooking is in progress, turn PT1 in either direction to increase or decrease the cooking temperature by 5 degrees at a time. PT1 can also be held in the left or right position to increase or decrease the setting more quickly.

7.5 Programmed cooking procedures

7.5.1 Cooking timed with the timer

From ON status (see point "7.2 Operating modes"), press PT1 once. The display will show the **00:00** figures (constantly on) and the  symbol (flashing). Turn PT1 to set the minutes of cooking (from 00:01 to 23:59:00). After a few seconds, the  symbol will stop flashing and stay on constantly; the countdown will start from that moment. At this point it is also possible to select the cooking function required and wait for the buzzer to sound, indicating that the cooking time is over.

Press PT1 once to stop the buzzer. You can now set an additional cooking time by turning PT1, or return to display of the current time by pressing PT1 twice.

Turn PT2 to the "0" symbol to switch off the oven.

The minute minder also works with no function set.






Instructions for the user




Warning. The minute minder does not stop the cooking process. It only warns the user that the preset number of minutes have passed. To switch the oven off, turn PT2 to the "0" symbol.

Modifying the data set

Once the countdown has started it is possible to change its duration during cooking.



When the  symbol is steady, press PT1 once. The  symbol starts flashing and PT1 can be turned to change the set duration. A few seconds after the last change, the  symbol will stop flashing, and the countdown will restart from the new value.


To change the preset temperature, wait for the  symbol to become steady and turn PT1 to the right or left to increase or decrease the cooking temperature.

7.5.2 Semiautomatic cooking



Semiautomatic cooking is the function which allows a cooking operation to be started and then ended after a specific length of time set by the user.

Select a cooking function (see point "7.4 Function selection") and press PT1 twice. The display will show the  figures and the  symbol (flashing).

Turn PT1 to the right or left to set the minutes of cooking (from 00:01 to 23:59). A few seconds after the required duration is set, the  symbol will stop flashing, and semiautomatic cooking will start from that moment. At the end, the word STOP will appear on DSP1, cooking will stop and a buzzer will sound; press PT1 once to deactivate it.







If you wish to continue cooking beyond the set time, press PT1 again. The oven will restart normal operation with the cooking settings selected previously.

To switch the oven off completely, you must turn PT2 to the "0" symbol.

Modifying the data set

Once semiautomatic cooking has started, its duration can be changed.

When the  symbol is steady, press PT1 once. The  symbol starts flashing and PT1 can be turned to change the set duration. A few seconds after the last change, the  symbol will stop flashing, and semiautomatic cooking will restart from the new value.

To change the preset temperature, wait for the  symbol to become steady and turn PT1 to the right or left to increase or decrease the cooking temperature.



Instructions for the user

GB-IE

7.5.3 Automatic cooking



Automatic cooking is the function which allows a cooking operation to be started at a set time and then ended after a specific length of time set by the user.

Select a cooking function, set the cooking temperature required or leave the preset temperature (see point “7.4 Function selection”) and press PT1 twice. The display will show the **00:00** figures and the symbol (flashing).

Turn PT1 to the right or left to set the minutes of cooking (from 00:01 to 23:59).



For reasons of safety, when setting automatic cooking the user must first program a cooking duration and then set the cooking start time. It is not possible to set the cooking start time only, without setting the cooking duration.

After setting the duration, press PT1 once.

The symbol and the current time will appear on the display.

Turning PT1 to the right increases the time, allowing the **cooking start time required to be set**.

A few seconds after the required duration is set, the and symbols will stop flashing and remain constantly on, and the oven will start to wait for the starting time set. At the end, the word STOP will appear on DSP1, cooking will stop and a buzzer will sound; press PT1 once to deactivate it.



If you wish to continue cooking beyond the set time, press PT1 again. The oven will restart normal operation with the cooking settings selected previously.

To switch the oven off completely, PT2 must be turned to 0.

Modifying the data set

Once automatic cooking has started, its duration can be changed.

When the and symbols are steady and cooking is in progress, or the oven is in standby status waiting for cooking to start, press PT1 once.

The symbol starts flashing and PT1 can be turned to change the set duration.

Press PT1 again; the symbol goes out, the symbol will start to flash, and the cooking start time will be displayed on DSP1. The cooking start time can be increased or decreased by turning PT1.




A few seconds after the last change, the and symbols will appear (in steady mode) on DSP1 and automatic cooking will restart with the new settings.

Instructions for the user



7.6 Secondary menu

This product also has a “secondary menu” that allows the user to:

- 1 Set the time shown on the display (DSP1).
- 2 **(P1: OF / ON)** Activate or deactivate the child safety device (); this function, after 2 minutes of operation without any actions by the user, activates locking of all the functions and knobs; it is identified by the appearance of the () symbol on DSP1. To temporarily deactivate locking and modify a cooking programme or selects a different function, keep PT1 pressed down until the () symbol disappears from DSP1. At this point you can make the desired changes, and 2 minutes after the last setting, locking will be reactivated. To permanently deactivate locking you have to enter the secondary menu and deactivate it as described in this paragraph.
- 3 **(P2: OF / ON)** Activate or deactivate the Show Room function; this function disables all the heating elements so that only the control panel works (To use the oven normally, set **P2:OFF**).
- 4 **(P3: OF / ON)** Activate or deactivate the function that allows a maximum consumption of 2300 W.



*When the child safety device is activated (**P1:ON**), if a knob is moved “bLOC” is displayed on DSP1 for 2 seconds. An action on PT2 also activates the “BLOC” alarm until the function originally selected is restored.*



Instructions for the user

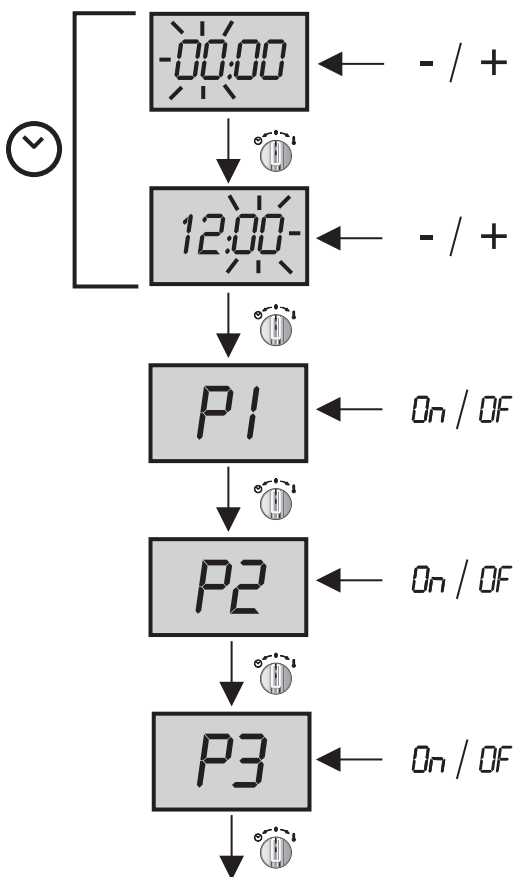
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7.6.1 Change the settings in the secondary menu




The secondary menu appears at first use, after a power failure or by holding PT1 down for 3 seconds with the oven in the OFF position (see point "7.2 Operating modes").

Changing the parameters in the secondary menu is very simple. See the following diagram:

MENU MODIFICATION PROCEDURE



SYMBOLS

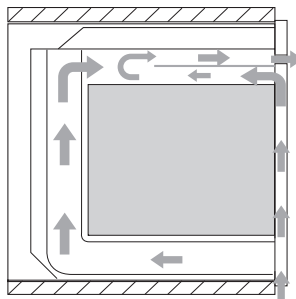
-  Turn PT1 to the **right** to **increase (+)** the value or to set the **ON** status.
-  Turn PT1 to the **left** to **decrease (-)** the value or to set the **OFF** status.
-  Press **PT1** to move to the **next setting** in the menu. After setting P3, press PT1 to resume normal operation of the oven.



7.7 Cooling system

The appliance is equipped with a cooling system which comes into operation as soon as a cooking function or a cleaning cycle (Pyrolysis) starts.

The fans cause a steady outflow of air from above and below the door which may continue for a brief period of time even after the oven has been turned off.



7.8 Inside light

The oven light comes on:

- when the door is opened with the oven in the OFF condition (point "7.2 Operating modes") or;
- when the function knob is turned to any function, except for **ECO P** and **P**.



Instructions for the user

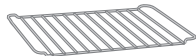
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8. AVAILABLE ACCESSORIES

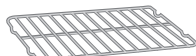
The oven features **4 support** positions for plates and racks of different height.



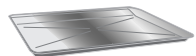
Grill: useful for holding cooking containers.



Tray grid: for placing on top of a tray for cooking foods which may drip.



Oven tray: useful for collecting fat from foods placed on the grid above.



Pastry plate: for baking cakes, pizza and oven desserts.



Rotisserie frame (on some models only): supports the rotisserie rod (see page 50 for instructions for use).

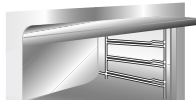


Rotisserie rod: useful for cooking chicken and all foods which require uniform cooking over their entire surface.



(see page 50 for instructions for use)

Roof liner: remove it to simplify cleaning inside the oven.



Not all accessories are provided on some models.

Accessories available on request

Original accessories may be ordered from any Authorised Service Centre.

Instructions for the user



9. TABLE OF RECOMMENDED COOKING SETTINGS



The oven must be pre-heated before every cooking operation.

Do not place the foods inside the oven until the centigrade degrees symbol on the display stops flashing and the beep has sounded to confirm that the set temperature has been reached.

Cooking times, especially meat, vary according to the thickness and quality of the food and to consumer taste. Cooking times are given for a pre-heated oven.

TRADITIONAL COOKING			
	LEVEL FROM BELOW	TEMPERATURE °C	TIME IN MINUTES
FIRST COURSES			
LASAGNE	1	220 - 230	50 - 60
OVEN-BAKED PASTA	1	220 - 230	40
MEAT			
ROAST VEAL	2	190 - 200	80 - 90
LOIN OF PORK	2	190 - 200	80 - 90
SHOULDER OF PORK	2	190 - 200	100 - 110
RABBIT	2	190 - 200	70 - 80
TURKEY BREAST	2	190 - 200	160 - 180
ROAST NECK OF PORK	2	190 - 200	190 - 210
FISH	1 - 2	160 - 170	According to dimensions
PIZZA	1 - 2	250	20 - 25
BREAD	1 - 2	200 - 210	40
MUFFINS	2	190 - 200	20 - 25
DESSERTS			
DOUGHNUT	1 - 2	160 - 170	55 - 60
FRUIT TART	1 - 2	160 - 170	30 - 40
SHORT PASTRY	1 - 2	160 - 170	20 - 25
CROISSANTS	1 - 2	160 - 180	25 - 30
JAM TARTS	1 - 2	160 - 170	30 - 35
RICE PUDDING	1 - 2	160 - 170	60
PARADISE CAKE	1 - 2	160 - 170	60
ECLAIR	1 - 2	160 - 170	40 - 45
LIGHT SPONGE CAKE	1 - 2	160 - 170	40 - 45



Instructions for the user



HOT-AIR COOKING

ECO



	LEVEL FROM BELOW	TEMPERATURE °C	TIME IN MINUTES
FIRST COURSES			
LASAGNE	2	210 - 230	45 - 50
OVEN-BAKED PASTA	2	210 - 230	25 - 30
MEAT			
ROAST VEAL	2	180 - 190	70 - 80
LOIN OF PORK	2	180 - 190	70 - 80
SHOULDER OF PORK	2	180 - 190	90 - 100
RABBIT	2	180 - 190	70 - 80
TURKEY BREAST	2	180 - 190	110 - 120
ROAST CHICKEN	2	180 - 190	60 - 70
FISH			
SALMON TROUT	2	150 - 160	35 - 40
PIZZA	1 - 2	250	15 - 20
BREAD	1	190 - 200	25 - 30
MUFFINS	1 - 2	180 - 190	15 - 20
DESSERTS (PASTRY)			
DOUGHNUT	2	160	50 - 60
LARGE JAM TART	2	160	25 - 30
SHORT PASTRY	2	170	20 - 25
CROISSANTS	2	160 - 170	20 - 25
JAM TARTS	2	160	20 - 25
PARADISE CAKE	2	160	60

PROVING - THAWING



	TEMPERATURE °C
DEFROSTING FOODS	30
DOUGHS CONTAINING NATURAL YEAST	35 - 40

For successful proving, a container of water should be placed in the bottom of the oven.



GRILL COOKING

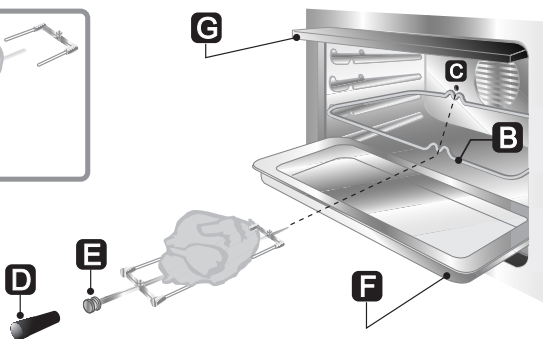
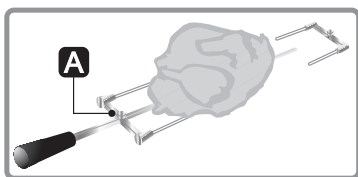


	LEVEL FROM BELOW	TIME IN MINUTES	
		FIRST SURFACE	SECOND SURFACE
PORK CHOPS	4	7 - 9	5 - 7
FILLET OF PORK	3	9 - 11	5 - 9
FILLET OF BEEF	3	9 - 11	9 - 11
LIVER	4	2 - 3	2 - 3
VEAL ESCALOPES	4	7 - 9	5 - 7
HALF CHICKEN	3	9 - 14	9 - 11
SAUSAGES	3	7 - 9	5 - 6
MEAT-BALLS	3	7 - 9	5 - 6
FISH FILLETS	3	5 - 6	3 - 4
TOAST	3	2 - 4	2 - 3

ROTISSERIE COOKING



Prepare the rotisserie rod with the food, tightening the screws **A** of the prongs. Fit the frame **B** onto the second runners from the bottom. Remove the handle **D** and position the rotisserie rod so that the pulley **E** is still in the guides on the frame **B**. Push the frame **B** fully in until the tip of the rotisserie rod enters the hole **C** on the rear wall of the oven. Place a basin **F** on the bottom shelf and pour a little water into it to prevent smoke from forming.





Instructions for the user

GB-IE

10. CLEANING AND MAINTENANCE



Before performing any operations requiring access to powered parts, switch off the power supply to the appliance.



Do not use a steam jet for cleaning the inside of the oven.

10.1 Cleaning stainless steel



To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first.

10.2 Ordinary daily cleaning

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.

How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

10.3 Food stains or residues

Do not use metallic sponges or sharp scrapers: they will damage the surface.

Use normal non-abrasive products and a wooden or plastic tool if necessary. Rinse thoroughly and dry with a soft cloth or deerskin.

Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.



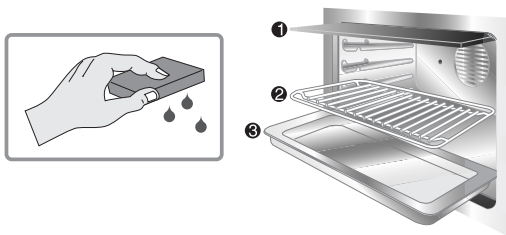
Instructions for the user



10.4 Cleaning the oven

For best oven upkeep clean regularly after having allowed to cool. Take out all removable parts.

- Clean the oven grill and side guides with hot water and non-abrasive detergent. Rinse and dry.
- For easier cleaning, the door can be removed (see point “11.2 Removing the door”).



Do not use abrasive or corrosive cleaners for cleaning the door glazing. (e.g., powder products, oven-cleaner sprays, stain removers and metal scouring pads).

Do not use rough or abrasive materials or sharp metal scrapers to clean the oven's glass doors since they may scratch the surface and cause the glass to shatter.



Instructions for the user

GB-IE

10.5 Pyrolysis: automatic oven cleaning

P

Pyrolysis is an automatic high-temperature cleaning procedure which causes dirt to dissolve.



Before starting the automatic cleaning cycle, make sure that the oven does not contain any foods or large spills from previous cooking operations inside.



During the pyrolysis cycle a door interlock device makes it impossible to open the door.



IF THE OVEN IS INSTALLED UNDERNEATH A HOB, MAKE SURE THAT THE BURNERS OR ELECTRIC PLATES REMAIN OFF DURING THE AUTOMATIC CLEANING CYCLE.

10.5.1 Before starting the automatic cleaning cycle

Pyrolysis may be carried out at any time of the day or night (if you wish to benefit from the lower cost of electricity overnight).

Before proceeding, check the following:

- **only the baking tray and the oven tray may be left inside the oven** since they will withstand the high temperatures of the pyrolysis process; all the other accessories must be removed from inside the oven.
- make sure that the oven door is firmly closed.

When setting the cleaning cycle duration, refer to the chart below:

CLEANING	LIGHT DIRT	MEDIUM DIRT	HEAVY DIRT
DURATION	90 MIN.	135 MIN.	180 MIN.



During the first automatic cleaning cycle unpleasant smells may occur due to the normal evaporation of oily manufacturing substances. this is an absolutely normal phenomenon which disappears after the first cleaning cycle.



During the automatic cleaning cycle the fans make more noise because they are running at higher speed. This is an absolutely normal function, intended to provide more effective heat dispersal. at the end of the pyrolysis process, the fans continue to run automatically for long enough to prevent overheating of the sides of the cabinet and the front of the oven.

Instructions for the user



10.5.2 How the automatic cleaning cycle works













The following table shows an example of how the automatic cleaning cycle works.



An interlock device that prevents the door from being opened intervenes about 2 minutes after the cleaning cycle starts.



At the end of the cleaning cycle, the thermostat indicator light switches off. The door is only unlocked later on, when the temperature inside the oven drops back below 300 °C.



			
	ON		-
	ON		300 °C
	OFF		500 °C
	OFF		300 °C





Instructions for the user





10.5.3 Setting the cleaning cycle


Use PT2 to select one of the two pyrolysis functions  and  with the oven in STAND-BY status (see point "7.4 Function selection").

To start the cleaning (Pyrolysis) cycle, press knob PT1 once to set its duration ().



Turn knob PT1 to the right or left to increase or decrease the cycle duration between a minimum of 1h 30m and a maximum of 3h 00m. (Except for the  function where the cycle duration is fixed at 1h 30m).

The word *PYRD* will appear on DSP1 to indicate that the oven is carrying out the cleaning process (in the case of the  function, *PECO* is displayed on DSP1). One minute after the cleaning (Pyrolysis) cycle starts an interlock device which prevents opening of the door will be tripped.


The  symbol lights up on DSP1 to indicate that this interlock device has been activated.

To select a cleaning cycle with delayed start, after setting the duration press PT1 once. The  symbol and the current time will appear on the display.

Turning PT1 to the right increases the time, allowing the **cooking start time required to be set**.

A few seconds after the required duration is set, the  and  symbols will remain lit, and the oven will start to wait for the starting time set.



It is not possible to select any functions once the door interlock has been activated. Wait for the  indicator to switch off.



11. EXTRAORDINARY MAINTENANCE

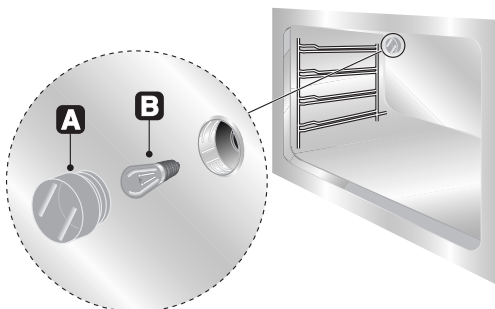
The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.



Before any intervention that requires access to live parts, disconnect the power supply of the appliance.

11.1 Changing the light bulb

Remove the bulb protector **A** by turning anticlockwise and change bulb **B** with a similar one (25 W). Re-fit the bulb protector **A**.



Use only oven bulbs (T 500°C).



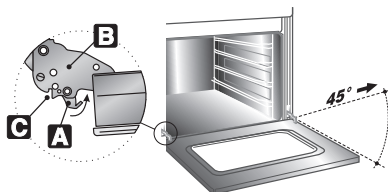
Instructions for the user

GB-IE

11.2 Removing the door

11.2.1 With type 1 movable levers

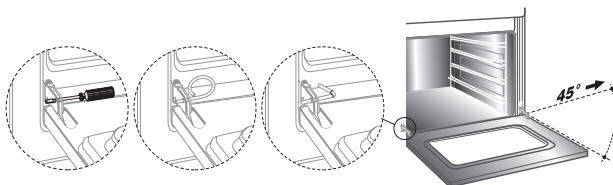
With the door completely open, lift the levers **A** of the two hinges until they touch the hinges **B** and take hold of the two sides of the door with both hands close to the hinges themselves.



Raise the door to an angle of about 45° and remove it. If the hinges have not locked, repeat the operation, raising the levers A and keeping the door slightly raised. To reassemble, fit the hinges **B** into their grooves, then lower the door into place, ensuring that it remains fitted into the grooves **C**, and lower the levers **A**.

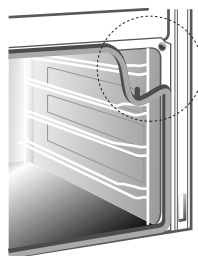
11.2.2 Removing doors with pins

Open the door completely and insert the pins (supplied) into the holes from the inside. Close the door to an angle of about 45° and lift it off. To reassemble, fit the hinges into their grooves, then lower the door into place and extract the pins.



11.3 Removing the door seal

To permit thorough cleaning of the oven, the seal may be removed. Before removing the seal, take off the door as described above. Once the door has been taken off, lift the tabs at the corners as shown in the figure.





11.4 Removing the internal glass panels

The glass in the door should always be kept thoroughly clean. To facilitate cleaning, it is possible to remove the door (see 11.2 Removing the door) and place it on a canvas; or open it and block the hinges in order to extract the glass panes.

The glass panes of the door can be completely removed by following the instructions provided below.

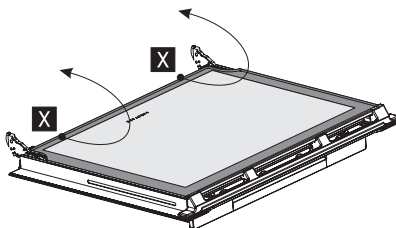
Use absorbent kitchen roll; remove stubborn dirt with a damp sponge and ordinary detergent.



Warning: before removing the panes of glass, make sure that the door has been locked in an open position as described in points "11.2 Removing the door". This operation might also have to be repeated during the glass removal process if the door is accidentally freed.

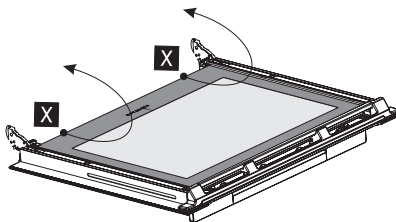
1 Removing the internal glass:

- Remove the internal glass pane, holding it in the positions indicated in figure (X).
- Pull it towards you, following the movement indicated by the arrows.



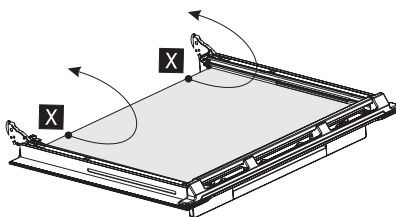
2 Removing the 1st middle glass pane:

- Remove the first middle glass pane, holding it in the positions indicated in figure (X).
- Pull it towards you, following the movement indicated by the arrows.



3 Removing the 2nd middle glass pane:

- Remove the second middle glass pane, holding it in the positions indicated in figure (X).
- Pull it towards you, following the movement indicated by the arrows.



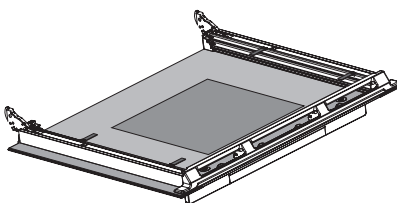


Instructions for the user

GB-IE

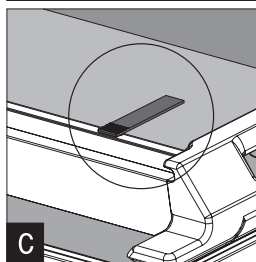
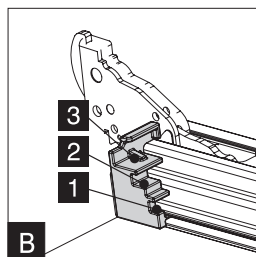
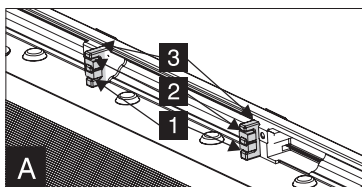
4 Cleaning:

- Now it is possible to clean the external glass and the previously removed panes, using absorbent kitchen roll or, in the case of persistent dirt, washing with a damp sponge and neutral detergent.



5 Replacing the glass:

- Replace the panes in the opposite order to which they were removed. The first middle glass pane must be inserted first on the front part, exactly on the first level (**figure A**), and then inserted on the back, again in the first level (**figure B**).
- Pay careful attention to the four rubber strips on the sides (**figure C**). These must be lowered during the insertion of the first middle glass pane acting as a seal between the frame and the pane of glass.
- The second middle glass pane must be inserted first on the front part, on the second level (**figure A**), and then inserted on the back, again in the second level (**figure B**).
- Replace the internal glass pane inserting it on the third level in the same way as described for the middle panes. (**figure A, B**).



Warning: replace the glass panes in the same order and in the same direction that they were removed. Finally, if the door was not removed, unlock the hinges and close it.



12. INSTALLING THE APPLIANCE

12.1 Electrical connection



The I.D. plate with technical data, registration number and brand name is positioned visibly on the oven door frame.

The plate must not be removed.



The appliance must be connected to earth in compliance with electrical system safety regulations.



If a fixed connection is being used fit power line with an omnipolar circuit breaker with a contact opening gap equal to or greater than **3 mm**, in an easily accessible position in proximity to the oven.



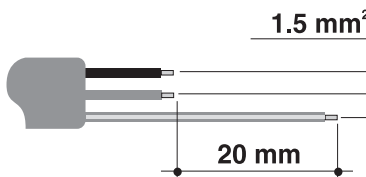
If a plug and socket connection is being used make sure that the plug and socket are compatible. Avoid use of adapters and shunts as these could cause overheating and risk of burns.



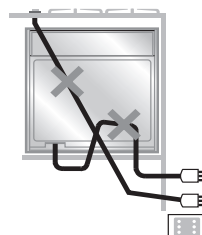
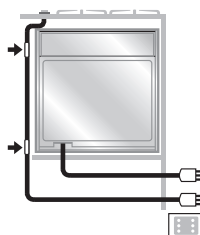
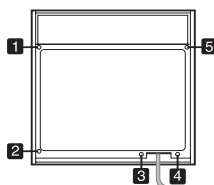
Operation at 220-240 V~: use a three-core cable of the type H05RR-F (3 x 1.5 mm² cable) or H05V2V2-F (3 x 1.5 mm² cable).



The earth wire (yellow-green) must be at least 20 mm longer than the other wires at the end for connection to the appliance.



If the power supply lead has to be replaced, remove the rear casing by undoing the screws as shown below. The cross-section of the power lead must be at least 1.5 mm² (3 x 1.5 cable) and it must withstand temperatures up to 90°C (H05V2V2-F). Make sure that the cables follow the best possible route and use band clamps to fix them at the side of the cabinet, to avoid any contact with the oven.





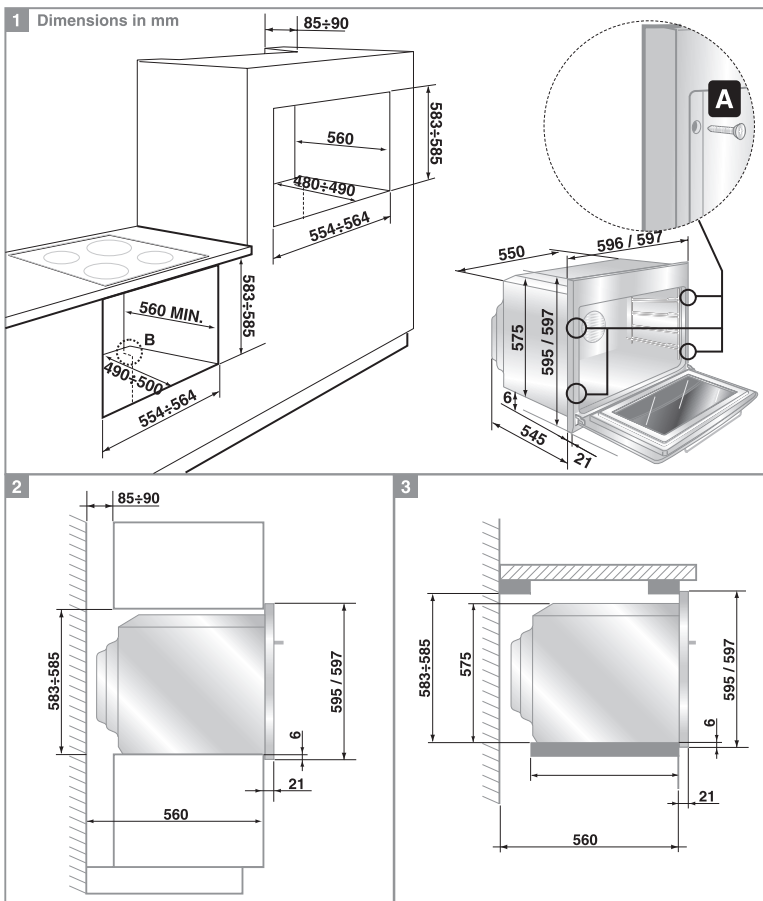
Instructions for the installer



12.2 Positioning the oven

The oven is designed for mounting into any piece of furniture as long as it is heat-resistant. Proceed according to the dimensions shown in Figures **1**, **2** and **3**. For installing under a work top, follow the dimensions given in Figure **1-3**. When installing under worktops incorporating combined hobs, a gap of at least 110 mm must be left from any side wall, as shown in figure **1**.

When installing in tall units, comply with the dimensions shown in figure **1-2**, bearing in mind that the top/rear of the unit must have an opening 80-90 mm deep. Tighten the 4 screws **A** inside the frame (fig. **1**). For installing beneath a non-integrated top, allow for a rear and bottom clearance as shown in Figure **1** (ref. **B**). See relevant instructions for fitting and securing the hob.



Never use the oven door to lever the oven into place when fitting. Avoid exerting too much pressure on the oven door when open.

